

Sub E1
~~D1~~ 31. (Thrice Amended) The method of claim 30 wherein said polydextrose is present in the baking dough in an amount of from about 4 percent to about 10 percent by weight, based on the weight of the flour.

Sub F4
~~D2~~ 39. (Thrice Amended) A method of making a baked bread product having improved anti-staling properties, the method comprising the steps of:

forming a bread dough by combining flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 5 percent by weight, based on the weight of the flour; and
baking the bread dough.

Sub E2
~~D3~~ 48. (Thrice Amended) A baking dough used for making a baked product, the baking dough comprising:

flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 10 percent by weight, based on the weight of the flour.

49. (Thrice Amended) The dough of claim 48 wherein said polydextrose is present in the baking dough at a level of about 4 percent and about 10 percent by weight, based on the weight of the flour.

Sub F4
~~D4~~ 56. (Thrice Amended) A bread dough used for making a baked bread product, the bread dough comprising:

flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 5 percent by weight, based on the weight of the flour.